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Sage Restaurant Early Evening Menu 2017

Sage Restaurant

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Early Evening Menu

3 course €30

Shiitake mushroom soup, onion.

Pasta, artichoke, smoked cheese.

Salt baked beets, candied oats, apples.

Black pudding, fermented cabbage, pear.

Hake, pearl barley, broccoli, horseradish.

Chicken, gnocchi, leek, beech mushroom.

Duck leg, cabbage, parsnip, jus.

Gnocchi, Ballyhoura mushrooms, broccoli, smoked goats cheese.

White chocolate & goats cheese mousse, plum & ginger.

Organic chocolate delice.

Spiced whiskey Crème Brûlée.

3 course €30